

Light Lunch

Served Monday-Saturday 12noon-5pm

Sandwiches & Wraps

all served with hand cut chips

Mature Cheese & Onion V* red leicester, cheddar & caremalised red onion chutney served on white or brown bread	6.50
Posh Fish Finger Ciabatta breaded fish fingers, tartare sauce & gem lettuce	6.95
Honey Roast Ham beef tomato, gem lettuce & whole grain mustard mayonnais served on white or brown bread	6.50
Brie & Bacon Ciabatta bacon, brie, chilli & chorizo jam	6.95
Tuna & Red Onion Wrap lime & coriander mayonnaise	6.95
Rainbow Pepper Hummus Wrap V hummus, roasted red pepper & spinach	6.50

Upgrade to Sweet Potato Fries, Skinny Fries, Funky Chips or Posh Chips - 1.00

Jacket Potatoes - 6.50

served with salad

Tuna, Sweetcorn, Red Onion, Lime & Coriander GF Mature Cheddar & Baked Beans V GF

Chilli & Sour Cream GF

Salads

Chicken or Salmon Caesar * 13.95
gem lettuce, bacon lardons, anchovies & croutons

Crispy Shredded Duck ^{GF}
12.95
asian vegetables, chillies, soy & honey, spring onions & lettuce

Goats Cheese $^{V\ GF}$ 11.95 olives, red onion, cherry tomatoes, mint, & dijon dressing



Mains	
Mac n' Cheese ^V	4.95
Homemade Beef Burger with lettuce, tomato & hand cut chips Add Cheese for 50p	4.50
Fish Fingers served with hand cut chips & peas	4.50
Mini Cheese & Tomato Pizza V served with hand cut chips	4.50
Pork Sausages hand cut chips & beans	4.50
Desserts	
Mini Cookie Dough vanilla ice cream	2.95
Brownie * chocolate sauce & vanilla ice cream	2.95

Kids Roast Dinner

Choose from: Beef, Pork or Lamb

Only available on Sunday's

Dessert Menu

Triple Chocolate Cookie Dough vanilla ice cream & honeycomb	6.50
Lemon Tart	6.50
raspberry gel, praline mascarpone, dried raspberries	
Warm Chocolate Brownie *	6.50
vanilla Ice cream, praline sauce, chocolate shards $\&$ hazelnut crumb	
Apple & Gooseberry Roasted Oat Crumble vanilla crème anglaise	6.50
vannia creme anglaise	
Mocha Crème Brûlée*	6.95
vanilla shortbread, white chocolate, roasted coffee beans	
Trio of Ice Cream & Sorbets *	5.50
Please Ask for Today's Selection	
SH Cheeseboard*	750

A Choice of 3 From Buxton Blue, Mature Cheddar, Smoked Applewood, Cornish Brie, Red Leicester, & Cornish Yarg Served with a Red Onion Chutney, Celery, Grapes & Biscuits

7.50

6.00



SARACENS HEAD			
Appetisers		Halloumi & Chorizo Bites, Sweet Chilli Sauce	4.00
Garlic Dough Balls with Garlic Butter ^v	4.00	Cauliflower Fritters with Curry Mayonnaise V	4.00
Devilled Whitebait, Tartare Sauce	4.00	Scampi Basket with Tartare Sauce	4.00
Salt & Pepper Calamari, Sweet Chilli Sauce	4.00	Breaded Brie Bites, Chili Jam V	4.00
Starters		Sharers	
Marinated Olives ^{V GF}	3.50		
Homemade Soup of the Day V* with artisan bread	5.95		
with artisan bread		Artisan Bread Board	9.95
Smoked Makerel Pate * horseradish cream, pickled cucumber & croutes	6.50	selection of artisan breads, balsamic glaze $\&$ olive oil	
Ham Hock & Pea Terrine * pea purée, pea shoots & toasted croutes	6.50		
Crispy Duck Salad ^{GF}	6.50	Boxed Baked Camembert ^{V*} garlic & rosemary baked camembert,	12.95
asian salad, sesame soy & honey glaze		caremalised onion chutney $\&$ ciabatta loaf	
Baked Tomato Galette ^{V GF} goats cheese, tapenade & pumpkin seeds	6.95		
Grill All Steaks served with grilled tomatoes, mushrooms, watercress & he	and cut chips	8oz Homemade Beef Burger served in a pretzel bun, smoked applewood, chilli and	14.50
10oz Ribeye GF	22.50	chorizo jam, pancetta, red slaw & hand cut chips	
10oz Rump ^{GF}		Cajun Spiced Chicken Burger	14.50
·	21.50	served in a pretzel bun, crispy bacon, smoked applewood, red slaw & hand cut chips	
10oz Sirloin ^{GF}	23.50	Harissa Halloumi & Chargrilled Vegetable Skewers VGF	13.50
10oz Gammon Steak ^{GF}	13.50	Transsa Transami a Charginiea regelable skewers	

Add Diane, Béarnaise, Peppercorn or Blue Cheese Sauce GF - 2.50 'Surf & Turf' your Steak – Add Breaded Wholetail Scampi (2.95) or King Prawns (3.95)

Mains

MAINS	
Beer Battered Cod	13.95
served with hand cut chips, mushy peas $\&$ tartare sauce	
Add Chip Shop Curry Sauce 1.00	14.95
Tandoori Battered Cod	14.95
mango puree, tzatziki, hand cut chips & micro coriander	
Breaded Wholetail Scampi	12.50
served with hand cut chips, garden peas & tartare sauce	
Lamb, Pea & Mint Pie	14.95
puff pastry, hand cut chips & gravy	
Pan Fried Salmon ^{GF}	16.50
sautéed new potatoes, ricotta, asparagus, spinach & tendersten	7
Chicken Supreme	14.95
tagliatelle, crispy pancetta, wild mushrooms & truffle crème fraîche	
Duck Breast ^{GF}	16.95
stir fry vegetables, udon noodles, soy and honey glaze	
Chickpea, Butternut Squash & Spinach Curry V*	14.95
coriander rice & naan bread	
Chargrilled Vegetable Ravioli ^V	12.95
roasted red pepper sauce	12.73
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Salads	
Chicken or Salmon Caesar *	13.95
gem lettuce, bacon lardons, anchovies & croutons	13.73
Crispy Shredded Duck ^{GF}	12.95
asian vegetables, chillies, soy & honey, spring onions & lettuce	
Goats Cheese V GF	11.95

olives, red onion, cherry tomatoes, mint, & dijon dressing

served with a fried egg, pineapple, hand cut chips & garden peas

Pizzas Gluten Free Bases Also Available

served with mint yoghurt & sweet potato fries

Margherita ^{v•} cheese & tomato	11.95
The Meaty spicy beef, pepperoni, ham, sausage & bacon	14.95
Garden Party V mushrooms, peppers, sweetcorn, tomatoes & onions	11.95
Double Pepperoni pepperoni & cheese	13.95

Create Your Own - 14.00 Take The Classic Margherita Base & Add Four Extra Toppings

halloumi, olives, pepperoni, mushroom, chorizo, spring onion, cheddar, pineapple, ham, chicken, duck, rocket, king prawns, red onion, spicy beef

Sides

Mac n' Cheese Hand	4.50
Cut Chips	3.50
Sweet Potato Fries	3.00
Skinny Fries	3.00
Posh Chips	3.75
Onion Rings	
Garlic Bread Sticks	3.50
Rocket, Parmesan & Tomato Salad	6.00
	3.50

We advise you to speak to a member of staff if you have any food allergies or intolerances | GF gluten free | * gluten-free alternatives | V vegetarian